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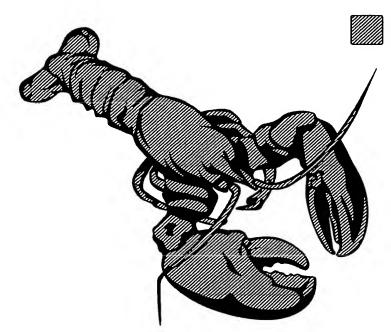
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(54) Title: METHOD FOR SHUCKING LOBSTER, CRAB OR SHRIMP



(57) Abstract: A method for facilitating the removal of the shell of a lobster, crab or shrimp by exposing the lobster, crab or shrimp to pressure for a period of time sufficient to effect detachment of the meat from the shell. Following pressurization, the shell can be easily removed using any available means to provide deshelled raw lobster, crab or shrimp meat.

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